Maria C Giannakourou

List of Publications by Year
in descending order

38 papers	1,322 citations	471509 17 h-index	345221 36 g-index
38 all docs	38 docs citations	38 times ranked	1028 citing authors

#	Article	IF	Citations
1	Kinetic modelling of vitamin C loss in frozen green vegetables under variable storage conditions. Food Chemistry, 2003, 83, 33-41.	8.2	205
2	Field evaluation of the application of time temperature integrators for monitoring fish quality in the chill chain. International Journal of Food Microbiology, 2005, 102, 323-336.	4.7	153
3	Shelf life modelling of frozen shrimp at variable temperature conditions. LWT - Food Science and Technology, 2009, 42, 664-671.	5.2	137
4	Application of shelf life decision system (SLDS) to marine cultured fish quality. International Journal of Food Microbiology, 2002, 73, 375-382.	4.7	98
5	Development and Assessment of an Intelligent Shelf Life Decision System for Quality Optimization of the Food Chill Chain. Journal of Food Protection, 2001, 64, 1051-1057.	1.7	74
6	Stability of dehydrofrozen tomatoes pretreated with alternative osmotic solutes. Journal of Food Engineering, 2007, 78, 272-280.	5.2	71
7	Kinetic study of quality indices and shelf life modelling of frozen spinach under dynamic conditions of the cold chain. Journal of Food Engineering, 2015, 148, 13-23.	5.2	58
8	Systematic Application of Time Temperature Integrators as Tools for Control of Frozen Vegetable Quality. Journal of Food Science, 2002, 67, 2221-2228.	3.1	57
9	Application of Processing and Packaging Hurdles for Fresh-Cut Fruits and Vegetables Preservation. Foods, 2021, 10, 830.	4.3	56
10	Kinetic modelling of the degradation of quality of osmo-dehydrofrozen tomatoes during storage. Food Chemistry, 2007, 103, 985-993.	8.2	52
11	Kinetic study of the effect of the osmotic dehydration pre-treatment with alternative osmotic solutes to the shelf life of frozen strawberry. Food and Bioproducts Processing, 2016, 99, 212-221.	3.6	49
12	Stability of Dehydrofrozen Green Peas Pretreated with Nonconventional Osmotic Agents. Journal of Food Science, 2003, 68, 2002-2010.	3.1	45
13	Kinetic modelling of the quality degradation of frozen watermelon tissue: effect of the osmotic dehydration as a preâ€treatment. International Journal of Food Science and Technology, 2007, 42, 790-798.	2.7	28
14	Effect of Alternative Preservation Steps and Storage on Vitamin C Stability in Fruit and Vegetable Products: Critical Review and Kinetic Modelling Approaches. Foods, 2021, 10, 2630.	4.3	25
15	The hurdle effect of osmotic pretreatment and highâ€pressure cold pasteurisation on the shelfâ€life extension of freshâ€cut tomatoes. International Journal of Food Science and Technology, 2017, 52, 916-926.	2.7	24
16	Modelling dehydration of apricot in a non-conventional multi-component osmotic solution: effect on mass transfer kinetics and quality characteristics. Journal of Food Science and Technology, 2018, 55, 4079-4089.	2.8	19
17	Minimally Processed Fresh-Cut Peach and Apricot Snacks of Extended Shelf-Life by Combined Osmotic and High Pressure Processing. Food and Bioprocess Technology, 2019, 12, 371-386.	4.7	18
18	Process Optimization and Kinetic Modeling of Quality of Fresh-Cut Strawberry Cubes Pretreated by High Pressure and Osmosis. Journal of Food Processing and Preservation, 2017, 41, e13137.	2.0	15

#	Article	IF	Citations
19	Meta-analysis of Kinetic Parameter Uncertainty on Shelf Life Prediction in the Frozen Fruits and Vegetable Chain. Food Engineering Reviews, 2019, 11, 14-28.	5.9	15
20	Mass transfer kinetics and quality attributes of osmo-dehydrated candied pumpkins using nutritious sweeteners. Journal of Food Science and Technology, 2017, 54, 3338-3348.	2.8	14
21	Osmodehydrofreezing: An Integrated Process for Food Preservation during Frozen Storage. Foods, 2020, 9, 1042.	4.3	14
22	A Theoretical Analysis for Assessing the Variability of Secondary Model Thermal Inactivation Kinetic Parameters. Foods, 2017, 6, 7.	4.3	12
23	Optimization of Osmotic Dehydration of Tomatoes in Solutions of Non-Conventional Sweeteners by Response Surface Methodology and Desirability Approach. Foods, 2020, 9, 1393.	4.3	11
24	Application of hurdle technology for the shelf life extension of European eel (Anguilla anguilla) fillets. Aquaculture and Fisheries, 2023, 8, 393-402.	2.2	11
25	Modeling and Evaluation of the Osmotic Pretreatment of Tomatoes (S. lycopersicum) with Alternative Sweeteners for the Production of Candied Products. Food and Bioprocess Technology, 2020, 13, 948-961.	4.7	10
26	Shelf Life Extension and Improvement of the Nutritional Value of Fish Fillets through Osmotic Treatment Based on the Sustainable Use of Rosa damascena Distillation By-Products. Foods, 2019, 8, 421.	4.3	9
27	Evaluation and modelling of osmotic preâ€treatment of peach using alternative agents in a multipleâ€component solution. Journal of the Science of Food and Agriculture, 2019, 99, 1240-1249.	3.5	9
28	Holistic Approach to the Uncertainty in Shelf Life Prediction of Frozen Foods at Dynamic Cold Chain Conditions. Foods, 2020, 9, 714.	4.3	8
29	Dried Figs Quality Improvement and Process Energy Savings by Combinatory Application of Osmotic Pretreatment and Conventional Air Drying. Foods, 2021, 10, 1846.	4.3	5
30	Shelf Life Extension and Quality Improvement of Cucumber Slices Impregnated in Infusions of Edible Herbs. Analytical Letters, 2019, 52, 2677-2691.	1.8	4
31	Air drying kinetics and quality characteristics of osmodehydrated-candied pumpkins using alternative sweeteners. Drying Technology, 2021, 39, 2194-2205.	3.1	4
32	Combined Effect of Impregnation with an Origanum vulgare Infusion and Osmotic Treatment on the Shelf Life and Quality of Chilled Chicken Fillets. Molecules, 2021, 26, 2727.	3.8	3
33	Instant Herbal Powder: Functionality Assessment through Chemical, Microbiological and Shelf Life Kinetics. Analytical Letters, 2022, 55, 1505-1516.	1.8	3
34	On optimum dynamic temperature profiles for thermal inactivation kinetics determination. Journal of Food Science, 2021, 86, 2172-2193.	3.1	2
35	Assessment of Phenolic Content, Antioxidant Activity, Colour and Sensory Attributes of Wood Aged â€œTsipouroâ€. Current Research in Nutrition and Food Science, 2018, 6, 318-328.	0.8	2
36	Withdrawal: Application of microfluidic paperâ€based analytical devices (<scp>Î¼PADs</scp>) for food microbial detection, Spyridon Andreas Papatheodorou, Theofania Tsironi, Maria Giannakourou, Panagiotis Halvatsiotis, Dimitra Houhoula. Journal of the Science of Food and Agriculture, 2023, 103, 2215-2215.	3.5	2

#	Article	IF	Citations
37	Reaction kinetics in food-processing engineering. , 2021, , 443-470.		0
38	Changes during Food Freezing and Frozen Storage. Foods, 2021, 10, 2525.	4.3	0